



PIONA
VIGNAIOLI DAL 1893

Verde Piona

漂亮绿意：在瓶中自然发酵的干白酒
使用『苏雷法』（SUR LIE）



PIONA

Produttori dal 1893



Vino



Sito



Verde Piona fermentazione naturale, metodo "Sur Lie"

漂亮绿意：在瓶中自然发酵的干白酒，使用『苏雷法』（SUR LIE）



葡萄种类与比例：高岗（Garganega），白玉霓（Trebiano），可睇思（Cortese），梦华西雅（Malvasia），白品诺（Pinot bianco）与霞多丽（Chardonnay）
海拔高度：150/180 米
种植坡向：南
土壤性质：冰碛丘陵地
棚架系统：单干形整枝
葡萄树龄：10/20 年
植株数量：每公顷（合十五市亩）4500株
公顷产量：120公担
采收时节：约从八月底开始
酿造方式：谨慎采收的葡萄。去梗后在低温下连皮浸渍一段短时间。以轻柔的方式压榨取汁。发酵过程在温度控制之下，与其细微的沉淀物在不锈钢储槽中一起成熟。（温度、浸渍与发酵时间会根据葡萄的状况而调整。）所有不同种类的葡萄都分别酿造。
特色：在瓶中自然发酵的白酒，采用苏雷法（SurLie），使用了酵母。颜色是明亮的淡黄麦秆色，有细小但持久的气泡，有如香气馥郁的花束，而其中也有酵母的香，无比的精致而又高雅。口感佳，活泼而又协调，结束时感觉较干而带苦味。
食物搭配：是最好的餐前开胃酒，也建议与清淡的开胃菜或头盘做搭配。与鱼贝海鲜等的主菜搭配也很合适。
适饮温度：6-8°C
酒精度：12%
特别附注：建议在饮用前先将酒缓慢注入玻璃容器内，这样可以将酒液与瓶中天然发酵沉淀物分离。



GRAPES AND PERCENTAGE: Garganega, Trebbiano, Cortese, Malvasia, Pinot bianco e Chardonnay.
ALTITUDE: 150/180 m.
EXPOSURE: south.
SOIL NATURE: Moraine Hills.
CULTIVATION: spurred cordon.
VINEYARDS' AGEING: 10/20 years.
NR. OF STUMPS: 4500
HECTARE PRODUCTIVITY: 120 quintals.
HARVEST: From about the beginning of August.
VINIFICATION: careful picking of the grapes. Rasping. Short skin steeping at low temperatures. Soft pressing. Fermentation at controlled temperature and ageing on the fine lees in stainless steel tanks (temperature, time of steeping and fermentation of the grapes may vary according to the different kinds of grapes). All the grapes are vinified separately.
CHARACTERISTICS: white wine with natural bottled steeping, Sur Lie method, on the fine lees. Bright, yellow-coloured with subtle and lingering "perlage", intense, fragrant bouquet with finely harmonising clear notes of yeast. Savoury lively taste with a dry, bitter aftertaste.
PAIRING: excellent aperitif, recommended with starters and light first course. Ideal with mollusc shellfish and main course of fish.
SERVING TEMPERATURE: 6-8° C.
ALCOHOL CONTENT: 12% Vol.
SPECIAL FEATURES: we recommend pouring the wine slowly, in a glass jug, at the moment of consumption in order to separate and eliminate the slight natural deposit due to the bottled fermentation.



Ricetta

PIONA

VIGNAIOLI DAL 1893

AZIENDA AGRICOLA ALBINO PIONA E FIGLI

SEDE LEGALE: VIA BELLAVISTA, 48 - 37066 CUSTOZA (VERONA) - ITALIA TEL. / FAX +39 045 516338

CANTINA:

LOC. CASA PALAZZINA DI PRABIANO, 2 - 37069 VILLAFRANCA (VERONA) - ITALIA TEL. +39 045 516055 - FAX +39 045 6303577

E-MAIL: INFO@ALBINOPIONA.IT - WWW.ALBINOPIONA.IT



Recipe

